

MATRICULATION AND SECONDARY EDUCATION CERTIFICATE EXAMINATIONS BOARD

SECONDARY EDUCATION CERTIFICATE LEVEL 2023 MAIN SESSION

SUBJECT:	Hospitality
PAPER NUMBER:	Controlled – Unit 2
DATE:	12 th May 2022
TIME:	10:00 a.m. to 11:35 a.m.

THIS PAPER SHOULD BE RETURNED TO THE INVIGILATOR AFTER THE EXAMINATION.

Name of candidate	
I.D. number	
School	
Class	

Answer **ALL** questions in the space provided.

Scenario

- ABC hotel is looking to recruit new members of staff to join their kitchen brigade.
- John finished his studies at ITS and is looking for a job.
- John will be attending the ABC recruitment open day.

Question 1	K-1 (4 marks)
John was firstly asked to discuss food hygiene practices ar	nd contamination.
a. Name TWO good and TWO bad hygiene practices.	
Good Practice 1:	(0.25)
Good Practice 2:	(0.25)
Bad Practice 1:	(0.25)
Bad Practice 2:	(0.25)
b. State FOUR causes of food poisoning.	
Cause 1:	(0.25)
Cause 2:	(0.25)
Cause 3:	(0.25)
Cause 4:	(0.25)
c. Describe ONE way to prevent food poisoning.	
	(2)

Question 2 C-1 (6 marks)

John needs to demonstrate an understanding of basic nutrition and different diets.

a. Indicate the correct proportions of daily food energy and the calorific value for the ${\bf TWO}$ nutrients below.

	% of daily energy intake	Calorific value	
Protein			(1)
Fat			(1)

110	om effect on profit.	
i.		
		(1)
ii.		
		(1)
		(1)
. Dis	scuss TWO menu adaptations to consider when catering for a 'ceoliac' client.	(1)
. Dis		(1)
Dis		(1)
Dis		(1)
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				(_ 2)
Οι	uestion 3			K-5 (4 marks	c)
				K-5 (4 marks	3)
Jo	hn is now required to show his culir	nary skills.			
a.	Categorise the equipment below in	to mechanical, pl	ating, and cooki	ng by filling in the table.	
	Combi oven	Grills	Chafing		
	Baking/roasting	g dishes	Measuring equ	ipment	
	Mechanical	Plating		Cooking	_
			_	(1)
b.	State the use of the following FOU	R preparation eq	uipment.		
	Chopping boards:				
				(0.2	5)
	Salamander:				_
	Chafing dishes:				
	Grills:				
				(0.2	5)

	JR different aspects that sho prepare and cook different in		into consideration	when choosing
				(2)
Question 4				K-6 (4 marks)
Since Mediterra of this cuisine.	anean food will be served at A	BC hotel, staff w	ill need to share the	r understanding
a. Categorise t	he FIVE commodities below i	nto perishable a	nd non-perishable.	
Dairy	Poultry and eggs Fruits a	and vegetables	Dried herbs and s	spices Fish
	Perishable	Non-	perishable	
				(1)
b. List ONE typ	pe of food commodity for each	n category below	:	(1)
				(0.25)
Fruits and v	egetables:			(0.25)
Salt:				(0.25)
Sugar and h	oney:			(0.25)

Please turn the page.

C.	Outline how cereals and fish can be used in food preparation. Include ONE example for each food commodity as part of your outline.		
	(2)		

Question 5 C-3 (6 marks)

John should also know how to use common food commodities when cooking.

a. The picture below shows four Italian dishes together with the dish's main ingredients.



Pizza: A pizza base topped up with mozzarella, tomatoes, onion, and olives.

Spaghetti: spaghetti with tomato sauce and olives, garnished with basil.

Caprese: mozzarella di Bufala, tomatoes, basil, olive oil and pepper.

Carpaccio: thin beef strips, garnished with rucola and lemon slices.

(Source: https://www.vectorstock.com/royalty-free-vector/italian-cuisine-food-traditional-dishes-vector-22835774)

Identify **FOUR** food commodities used in Mediterranean cuisine from the picture above.

Commodity 1:	(0.5)
Commodity 2:	(0.5)
Commodity 3:	(0.5)
Commodity 4:	(0.5)

Use 1:	
Use 2:	
Benefit 1:	
Benefit 2:	
The Mediterranean cuisine has been influenced by diffe components.	(0.
The Mediterranean cuisine has been influenced by diffe	rent components. Discuss TWO of the
The Mediterranean cuisine has been influenced by diffe components.	rent components. Discuss TWO of the
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	(2)
Question 6	K-7 (4 marks)
John also needs to know how to purchase and stor	re different food commodities.
a. List FOUR considerations that should be taken	when purchasing fresh food commodities.
Consideration 1:	(0.25)
Consideration 2:	(0.25)
Consideration 3:	(0.25)
Consideration 4:	(0.25)
b. Outline the following labelling techniques when	storing food commodities:
i. Using colour coded labels.	
	(0.5)
ii. Providing information on the label.	
	(0.5)

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c. Describe TWO ways of storing different food	d commodities to retain freshness.
	(2)
Question 7	K-10 (4 marks)
Garnishes are an essential part of plating. The	refore, John also needs to show such skills.
a. List FOUR different garnishes which can be	
	(0.25)
	(0.25)
	(0.25)
Garnish 4:	(0.25)
b. State FOUR possible flaws when using garn	ishes in desserts.
Flaw 1:	(0.25)
Flaw 2:	(0.25)
Flaw 3:	(0.25)
Flaw 4:	(0.25)

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Outline FOUR factors to be considered when choosing complementary dessert garnishes.
(2
uestion 8 C-5 (6 marks)
stly, John will be asked to show off his cake making techniques.
Describe the 'rubbing-in' and 'creaming' cake making techniques.
Rubbing-in:
(1
Creaming:

Sugar: (C. Explain FOUR possible faults of baked cakes.	Flour	
Sugar:	rioui.	
Sugar:		(1
Explain FOUR possible faults of baked cakes.		(1
	Explain FOUR possible faults of baked cakes.	

						(2)		

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